

Gewurztraminer Oberer Weingarten



Harvest is done by hand, as are most things at the estate. The philosophy that guides the Rolly Gassmann family centers on as little interference with the vines as possible, rigorous selection of grapes, and the most careful handling of both harvest and vinification to produce wines of the highest quality and specificity.

The grapes are taken to the cellar, gently pressed and taken into individual fermentation tanks where no yeast is added. Fermentation is done using indigenous yeast. Each vineyard has its own fermentation tank and is vinified separately. Once fermentation is completed and the wine is left to rest and it is bottled within 11 months from harvest. Fermentation can take a few months to complete depending on the circumstances, bottling normally happens just before the next harvest.

Grape varieties : Gewürztraminer

Soil : Marly-limy

Tasting notes :

Typical spice and rose water on the nose. Bold and spicy with great minerality on the palate. Asian cuisine or dishes such as duck a l'orange or Epoisses cheese are a perfect match.

